

ALL DAY DINING MENU

(12:00 pm - 10:30 pm)
Available for in room dining and
Bombay Brasserie Restaurant



MAIN COURSES & COMFORT FOOD

Seared Line Fish creamy mash potato, wilted spinach & lemon butter	195
Prawns Butterfly lemon butter sauce, hand cut fries & mediterranean salad	235
Karan Fillet free range beef, creamy mash potato, wilted spinach & jus	255
Karan Sirloin free range beef, creamy mash potato, wilted spinach & jus	245
Tandoori Platter masala karoo lamb chops, delhi chicken tikka & basil tulsi prawns	475

SIDES & ACCOMPANIMENTS

Steamed Basmati Rice	50
Hand Cut Fries, French Fries, Creamed Mash Potato	50
Rocket & Feta	50
Flaky Paratha	50
Tossed Broccoli with chilli oil & parmesan	50

SAUCES

Black Pepper Sauce, Mushroom Sauce, Tamarind Chutney, Lemon Butter, Mint Chutney, Chopped chilli	39
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DESSERTS

Chocolate Decadence  warm chocolate brownie, dark chocolate sauce & vanilla ice cream	95
Malva Pudding  vanilla custard sauce, poached dry apricots & salted caramel sauce	95
Baked Yoghurt served with berry compote	85
Warm Gulab Jamun   syrup poached dumplings, vanilla anglaise & crushed pistachio	95
Local Cheese Board  served with apple chutney, preserves	129
Sorbet mango, passion fruit & sweet basil	90

ALL DAY DINING MENU BY EXECUTIVE CHEF DAVID TILLY

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Bombay Brasserie Restaurant

With strong historical influences from both South Africa and India, Bombay Brasserie is Taj Cape Town's signature fine dining Indian restaurant. Combining rich culture, strong heritage and exceptional Indian cuisine, Bombay Brasserie offers an incomparable dining experience that has been designed to give you the finest Indian cuisine, the best service, and the most wonderful experience.

Once the home of the South African Reserve Bank and Temple Chambers, the restaurant is a blend of traditional Indian artistry and modern elegance. The charm of a bygone era is brought to life by inspired contemporary design which is then complemented by the exquisite food and excellent service.

Named after the multi-cultural and cosmopolitan Indian city, Bombay Brasserie offers diverse cooking styles from all across India and adds two unique elements... authentic Cape Town flair and flavour. This results in some of the finest dishes to be served outside India.

Executive Chef David Tilly has worked at Taj hotels all over the world, his extensive expertise in tasting, experimenting and appreciating a kaleidoscope of culinary experiences is evident and now, that he has immersed himself in the customs and cultures of Cape Town, Chef David has devised a menu that is bound to impress the most discerning palates by also including some of your favourite Mint Restaurant & Terrace dishes.

Together with his team of Indian Chefs, using only the best locally sourced ingredients and the finest imported spices from India, Chef David has created a menu that will thrill and delight you. The All Day Dining Menu is available for in-room dining as well as in the Bombay Brasserie restaurant.

Bon Appétit!



Tajness

A COMMITMENT RESTRENGTHENED



At Taj Cape Town, one can witness how practicing safety and hygiene is not an added effort, but a natural way of doing things.

The heartfelt joy and mindful warmth of our staff's signature hospitality is ready to delight you, our valued guest, with a renewed spirit of

Tajness - A Commitment Restrengthened

 Vegetarian  Healthy  Nut

Please speak to your server for any allergy related queries. Prices inclusive of VAT. Service charge not included.

BREAKFAST MENU

(6:30 am - 10:30 am)
Available for in room dining and
Bombay Brasserie Restaurant

BEVERAGES

Available for take out

Freshly Brewed Filter Coffee	39
Espresso	49
Cappuccino, Caffè Latte, Americano	49
Selection of Teas	39
Fresh Fruit Juice or Green Juice	35

TAJ SPECIALITIES - TASTE OF INDIA

Please enquire with your order taker as to the daily specials.

BREAKFAST

Bakery Basket croissant, danish pastry, or pain au chocolat with butter & preserves	95
Freshly Baked Breads ciabatta, german pretzel, whole wheat roll with butter & preserves	85
Freshly Toasted Sliced Bread white, whole wheat, or rye with butter & preserves	65
Seasonal Fruit Plate V	95
Breakfast Sundae V H Homemade granola with strawberries, seasonal fruit, yoghurt & honey	89
Breakfast Smoothie V H with muesli, banana, & honey	65
Stack of Three Pancakes with berry compote, maple syrup & chantilly	105
Brioche French Toast with crispy bacon, banana, & maple syrup	115
2 Eggs Your Way fried, scrambled, poached, or boiled with white, brown, or rye toast	110
Eggs Benedict, Florentine, or Royale with gypsy ham, spinach or smoked salmon, toasted muffin with hollandaise	140
3 Egg Omelet choose one filling: cheddar cheese, tomato, mushrooms, onions, peppers, gypsy ham, salmon, masala with white, brown, or rye toast	120 10
Local Cheese Board served with apple chutney, preserves	119
Charcuterie Board black forest ham, parma ham & beef bresaola served with pickles	129

SIDES & ACCOMPANIMENTS

Sausages (pork / beef / chicken), Smoked Salmon	59
Crispy Bacon, Avocado	40
Roasted Tomato, Hash Browns, Baked Beans, Sautéed Mushrooms	29

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SALADS & STARTERS

Calamari Plancha rocket leaves, confit tomato & lemon butter	110
Wood Fired Butternut Salad V crumbled feta, crispy onions, cranberries & pecan nuts	95
Salad Heart tandoori chicken, baby gem, crispy parmesan	110
Truffle Mushrooms V truffle & pepper scented chestnut mushrooms	110
Quinoa 'Tikka' Kebab sweet yoghurt & tamarind chutney	99
Spicy Tuna Tataki quinoa, avocado, pineapple & ginger soya dressing	115
Ostrich & Raisin Samosa coriander yoghurt	105

MAIN COURSES & COMFORT FOOD

All our meats are Halaal

Spinach & Ricotta Ravioli V basil oil, braised tomatoes, parmesan and black olive dust	135
Smoked Salmon Bagel avocado, sriracha sauce & rocket served with hand cut fries	149
Taj Beef Burger 180g ground beef, homemade pickles, lettuce, tomato & cheddar cheese served with hand cut fries Add Avocado	169 15
Taj Chicken Burger cajun spiced chicken, cumin raita, rocket & tomato served with hand cut fries Add Avocado	149 15
Chicken Tikka Masala N charred chicken, fenugreek & onion, tomato sauce	205
Paneer Sirka Pyaaz V N cottage cheese curry in fresh tomato sauce & pickled shallots	175
Dal Tadka V yellow lentils tempered with cumin & asafetida	145
Dal Makhni V black lentils & beans simmered overnight in authentic recipe	145
Karoo Lamb Chops free range lamb chops, creamy mash potato, wilted spinach & jus	240

V Vegetarian **H** Healthy **N** Nut

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